

## air-o-steam® Electric Combi Oven 62

ITEM # \_\_\_\_\_  
 MODEL # \_\_\_\_\_  
 PROJECT NAME # \_\_\_\_\_  
 SIS # \_\_\_\_\_  
 AIA # \_\_\_\_\_



\* Base not included

### air-o-steam® Electric Combi Oven 62

- 267081 (AOS062EAM1) Electric Combi Oven 62  
 208 V/3p/60HZ - 59A  
 267091 (AOS062EAB1) Electric Combi Oven 62  
 240 V/3p/60HZ - 51A

### Short Form Specification

Item No. \_\_\_\_\_

Unit to be Electrolux air-o-steam® Combi Oven AOS62E. The air-o-steam® features three cooking modes – Steam (77 °F-266 °F), Hot convection air (77 °F-572 °F) and Combi-mode (77 °F-482 °F). Each cooking mode operates under lambda-sensor driven air-o-clima: automatic and constant real humidity control. 6-point multi-sensor for core temperature controlled cooking cycles. Pre-programmed Low Temperature Cooking cycle (LTC) and programmable memory (up to 100, 7-step programs available), 20 factory pre-set cooking programs included. Large LED display for both set and actual values of humidity and temperature in cooking chamber during cooking. All 304 stainless-steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. Halogen cooking chamber lighting. IPX-5 (NEMA 4) spray water protection certification. Retractable spray hose included as standard.

air-o-clean, automatic and built-in self-cleaning system.

EKIS, pc-controlled HACCP monitoring software package available at additional cost.

Half day chef training included.

Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.



### Main features

- Dry, hot convection cycle (77 °F to 572 °F): ideal for low humidity baking.
- Low temperature steam cycle (77 °F to 211 °F): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
- Steam cycle (212 °F): seafood and vegetables.
- High temperature steam (213 °F to 266 °F).
- Combination cycle (77 °F to 482 °F): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Pre-programmed re-thermalization cycles for banqueting applications.
- **air-o-clima:** lambda sensor controlled automatic humidity adjustment of cooking environment (PATENT).
- 6-point multi-sensor core temperature probe.
- Pre-programmed Low Temperature Cooking cycle (LTC): minimizes weight loss, maximizes food quality for large pieces of meat (PATENT).
- Cook&Hold cycle. Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- 20 pre-set cooking programs in memory for most popular cooking items.
- 100 program locations in on-board memory, up to 7 cooking steps each.
- Ready for EKIS software (pc-based HACCP monitoring package).
- Ready for HACCP monitoring via printer.
- **air-o-clean:** built-in and automatic self-cleaning system.
- Electrolux Platinum Star® Service package included:
  - 2-year parts, 1-year labor warranty.
  - Start-up install check.
  - Equipment check-up after 12 month from installation.
  - Half day chef training session.

### Construction

- IPX 5 splash water protection certification for easy cleaning.
- All 304 stainless steel construction.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel.
- Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Integrated spray hose included.

### Included Accessories

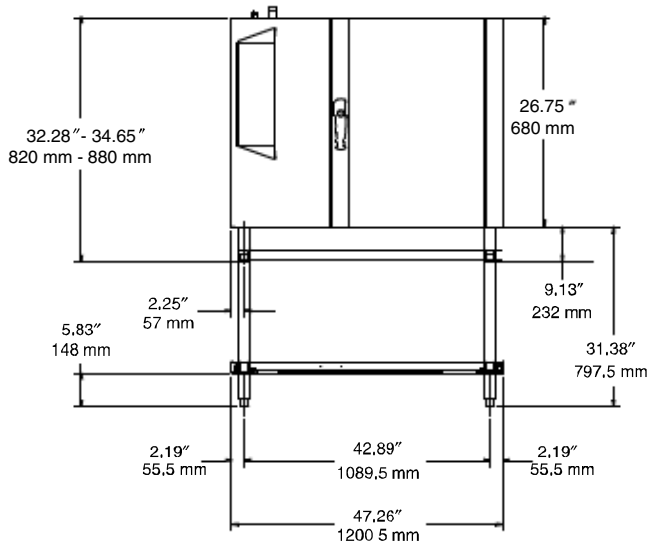
- 3 stainless steel full-size grids (21" × 26") PNC 922076

### Optional Accessories

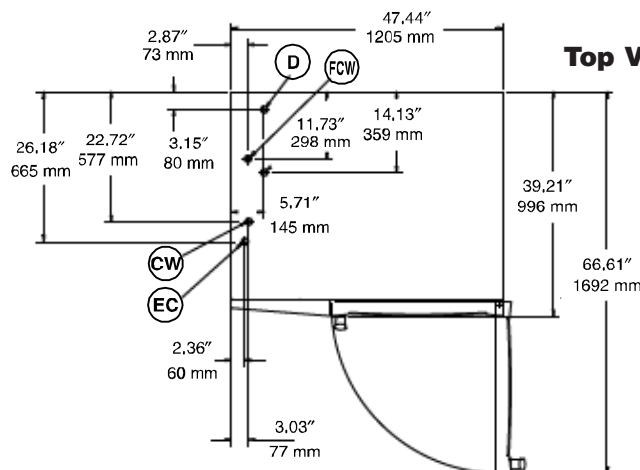
- Open base stand PNC 922063
- Cupboard base stand PNC 922064
- Trolley for rack cassette PNC 922042
- Wheels kit for rack cassette PNC 922073
- Roll-in rack support PNC 922047
- Pair of chicken racks (8 chickens per rack) PNC 922036
- Non-stick universal pans PNC 922090-2
- Combi oven grill PNC 922093
- 4 castors (2 with brake) PNC 922057
- Fat filters PNC 922178
- HACCP printer PNC 880048
- Frying griddle PNC 922215
- Pair of frying baskets PNC 922239
- Stacking kit 62 electric on top of 62 or 102 electric PNC 922267

Approval: \_\_\_\_\_

**Front View**

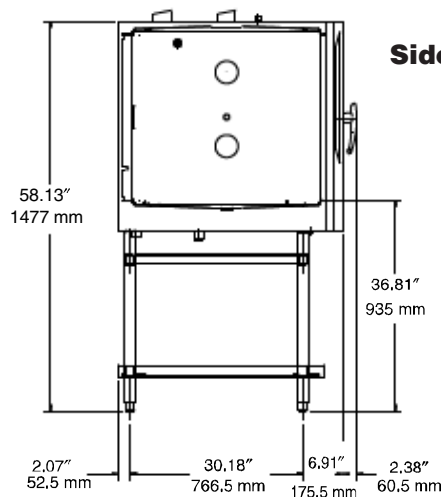


**Top View**



- EC** = Electrical connection
- D** = Water drain
- CW** = Cold Water inlet
- FCW** = Filtered Cold Water inlet

**Side View**



### Electric

Supply voltage:

**267081 (AOS062EAM1)** 208 V/3p/60HZ - 59A

**267091 (AOS062EAB1)** 240 V/3p/60HZ - 51A

Connected load: 20 kW

Circuit breaker required

### Water

Water Consumption (gal./hr.): **Min: 2.88 Max: 14.53**

Water inlet "CW" - 3/4" connection:

Unfiltered drinking water

Water inlet "FCW" - 3/4" connection:

**Total hardness:** 5-50 ppm

**Pressure:** 22-36 psi (150-250 kPa)

Drain "D" 1-1/4" connection

*Electrolux recommends the use of treated water, based on testing of specific water conditions.*

*Please refer to user manual for detailed water quality information.*

### Installation

**Clearance:** 2" (5 cm) rear and right hand sides.

**Suggested clearance for service access:** 20" (50 cm) left hand side.

### Capacity

**Sheet pans:** 6 - 18" x 26"

**Steam pans:** 12 - 12" x 20"

**Half size sheet pans:** 12 - 13" x 18"

**GN:** 12 - 1/1 containers  
6 - 2/1 containers

**Max load capacity:** 106 lbs. (480 kg)

### Key Information

**Net weight:** 450 lbs. (204 kg)

**Shipping weight:** 485 lbs. (220 kg)

**Shipping width:** 50" (1270 mm)

**Shipping height:** 42-1/8" (1070 mm)

**Shipping depth:** 44-7/8" (1140 mm)

**Shipping Volume:** 65 cu. ft. (1.84 m<sup>3</sup>)